

Sample “Tutto Bene” Menu

The menu is served as a shared feast, with one choice per section for the entire group, and is drawn from our a la carte menu. All dietary requirements can be easily (and deliciously) cater for, just let us know when booking or ordering.

Assagini

Sydney Rock Oyster, Fingerlime & Yuzu Mignonette

or

Zucchini Flower, Ricotta, Lemon Aspen, Chilli Salt

or

Duck Liver Parfait Cannolo, Date, Hazelnut

Primi

Burrata, Witlof, Grapes, Olive, Coastal Greens

or

Smoked Swordfish, Burnt Mandarin, Fennel, Capers

or

Scallop, Calamari, Nduja, Creamy Polenta

Pasta/Risotto

Wattleseed Gnocchi, Kangaroo Tail Ragu, Native Currants

or

Jerusalem Artichoke Risotto, Truffled Pecorino, Balsamic

or

Squid Ink Tagliatelle, Crab, Mussel Butter, Chilli

Secondi

Herb Crusted Market Fish, Caper Berry, Celeriac

or

Confit Duck Breast, Roasted Pumpkin, Pepperberry

or

Roasted Cauliflower, Macadamia, Black Garlic

and

Brussels Sprouts, Cavolo Nero, Pine Nuts, Quandong

Dolci

Aged Asiago, Walnuts, Muntries, Lavosh

or

Matcha Panna Cotta, Coconut, Pistachio, Apple

or

Torta alla Caprese, Dark Chocolate, Mascarpone

or

Tutto Bene Menu - \$70 + Matching Wine \$130